



3 WAYS WITH EPICURE CHEESE

https://www.mainland.co.nz/recipe/3_ways_with_Epicure.html



PREP TIME

10 MINS

COOKING TIME

5 MINS

SERVES

4

We reckon that an award winning cheddar, aged for up to 36 months deserves a place on your cheeseboard. And just in case you needed a little inspiration, here's a few ways to get you started.

Ingredients

Epicure Crostini

- Sliced baguettes
- Bresaola
- Beetroot relish
- Crumbled Epicure Aged Cheddar

Epicure on seeded crackers

- Seeded crackers
- Onion chutney
- Thinly sliced Christmas ham
- Wedge of Epicure Aged Cheddar

Epicure Pita Crisps

- Pita Crisps
- Chargrilled red peppers
- Salami
- Melted Epicure Aged Cheddar

Method

Epicure Crostini

1. Toast the sliced baguettes, then add on a slice of Bresaola and top with Beetroot relish and crumbled Epicure cheese.

Epicure on seeded crackers

2. Get a seeded cracker and top with a thin slice of Christmas ham. Then add on a nice wedge of Epicure cheese and top with a dollop of chutney.

Epicure Pita Crisps

3. Take a pita crisp and top with a chargrilled red pepper, slice of salami and grate so Epicure cheese on top. Add under the grill until bubbly and melted.